



Jordan Petit Verdot 2020

THE WINES OF JORDAN STELLENBOSCH



BACKGROUND

The distinct ravine in the Stellenbosch Kloof ward allows the opportunity to harness the cooling influences from the False Bay on our south and east facing slopes. This captures the intense flavour compounds found in the grape skins.

LOCATION & CLIMATE

The distinct ravine which embodies Stellenbosch Kloof harnesses all the qualities of a well-orientated compass. Varying elevations and aspects allows us to grow a selection of classic varieties to specific sites that optimise this expression through their location. The cooler south- and east-facing aspects, unique in Stellenbosch, hosts the more sensitive and aromatic white-skinned grape varieties.

Stellenbosch Kloof enjoys a cooler Mediterranean climate with maritime influences from False Bay, 14km to the south, and a refreshing breeze channelled from the West Coast's Benguela current 24km to the north-west. These two breezes culminate at the top end of the ravine and bring in early morning mists, especially from False Bay. Consequently, temperatures in our meso-climate can be measured at least 3° Celsius cooler than inland Stellenbosch during ripening periods. This adds a unique characteristic to Jordan wines.

APPELLATION

Wine of Origin Stellenbosch.

SOIL

Clovelly

ASPECT

West-facing slope

AGE OF VINES

11 years old

CLONES

PR8719A

BLEND

85% Petit Verdot.

ANALYSIS

Alc: 13.5%

Total Acid: 5.9g/l

pH: 3.61

Residual Sugar: 2.07g/l

TASTING NOTES

The wine was matured for 18 months in French oak barrels. Upfront aromas of Maraschino cherries, blackcurrant, and aniseed, followed by hints of new leather. Big and powerful mid-palate with flavours that mirror the aromatics. Notes of freshly baked chocolate cake lingering on the long finish.

HARVESTING

The grapes were harvested on the 13th of March at 24°B.

WINEMAKING & MATURATION

Oaked for 20 months in 100% 3rd and 4th filled barrels.